



PIETRAREGIA RISERVA 2015

- Denomination** Morellino di Scansano Riserva DOCG
- Description** Pietraregia Morellino Riserva is a smooth, stylish wine that was launched with the 2006 harvest. Multi-layered, complex, and firmly structured, it has proven impressive for its overall elegance and for its seductive character, qualities classic to the great red wines produced in the Tuscan Maremma.
- Vintage Report** The growing season was characterised by a fine autumn and heavy rains throughout winter that helped develop good water reserves. The budding phase took place about one week later than average, but the positive climate in April and May, and the particularly hot July days mitigated by cool evening breezes, accelerated the plants' growth for an early veraison. The grapes' ripening progressed at a soft rhythm thanks to the August rain showers that lowered the temperatures and contributed to product with excellent polyphenolic aromas.

TERROIR AND ENVIRONMENTAL CONDITIONS

Estate and vineyard location: Commune of Magliano (GR)

TECHNICAL INFORMATION

Variety Sangiovese, Cilieggiolo, Syrah

Alcohol by volume 14%

Length of maceration on the skins 20 days

Malolactic fermentation Immediately after alcoholic fermentation

Maturation method Second use large oak barrels

Length of maturation 24 months in wood and 2 in bottles

Bottle formats Bottle

Tasting Notes Pietraregia 2015 is a ruby red wine with a bouquet that expresses ripe fruit notes of plums with a nuance of blackberry and floral violets that give way to a smoky and spiced cinnamon aroma. In the mouth, the wine is elegantly structured and marked by good acidity, which exalts the crisp raspberry fruitiness that leads into spicy notes. The wine's finish is sweet and persistent.

Serving suggestions Stewed meat like rabbit or chicken, also excellent with medium-aged cheese.